

A selection of antipasti might include:

Parmesan Souffle

Bruschetta

Grilled zucchini

Peppers roasted with capers

La Cecina (chickpea fritter)

Deep fried vegetables

Caponata served with burrata

Parmesan baskets

Red onion & thyme tart



First Courses

(variable according to the season)

Pasta

Simple tomato sauce

Tuscan Ragù

Seasonal Pesto

Cacio e Pepe

Mushrooms & Truffle

Red pepper & Walnut

Risotto

Seasonal Vegetables

Mushrooms

Butternut Squash

Pesto

Radicchio Rosso

Soups

Ribollita

Summer 'Pappa al Pomodoro

Borlotti Bean

Chickpea

Minestrone'

Gnocchi

Tomato and Basil

Pecorino and Black Pepper

Pesto

Main Courses

Chicken with Lemon and Thyme

Chicken 'alla saltimbocca'

Chicken 'alla cacciatora'

Rabbit roasted in Vernaccia

Wild Boar Stew

Tuscan 'Arista' - Pork Loin with herbs

Lamb from the farm

Tagliata Steak

Florentine Steak

Eggplant alla Parmigiana

Fish on request

Served with sides of salads and potatoes roasted with herbs or 'gratine'

Dessert

Hot Chocolate Lava Cake

Italian Chocolate Mousse

'Semi freddo' with lemon and praline or fruit

Panna Cotta with a fruit coulis

Lemon, Almond, Polenta Cake with mascarpone

Home Made Cantuccini

Ricotta and Hazlenut Cake

Tiramisu

Crostata

